



CATALOGUE 2025



The Benzoni family has acquired extensive experience in mechanical engineering since 1978 and, with a passion for innovation, established INNOVA with the aim of bringing new technologies to ice cream parlours with its own equipment.

INNOVA.

**New technologies
for ice cream
parlours.**



**Supporting ice
cream parlours
and their success.**

Our mission.

Every day we study and seek new solutions for our equipment with the aim of making work in ice cream parlours easier and quicker, to assist in their success.

Customers and their requirements are our main focus.

MOVI MIX / SWITCH

multifunction combined machines

INNOVA combined machine, a small and complete multifunctional laboratory that carries out the two essential operations for the production of ice cream: pasteurization and freezing.

An alternative solution to batch freezers for ice cream and traditional ice cream pasteurizers, INNOVA combined machine, is the equipment for ice cream parlours that allows you to customize each flavour based on your experience and manage the quantity to be produced.

MOVI MIX

MULTIFUNCTION
COMBINED MACHINES



MOVI SWITCH

MULTIFUNCTION
COMBINED MACHINES



Rapid processing cycles.

Pasteurisation and batch freezing times take just a few minutes for perfect, continuous production.



Easy cleaning.

The practical shower positioned inside the reheating cylinder and the simple release of the stirring blade guarantee a quick and complete cleaning of the machine.



Quick Programming.

Two simple and intuitive keypads allow separate programming of pasteurisation and batch freezing, using customised parameters.



Robustness.

Sturdy structure, made entirely of AISI 304 stainless steel in large thickness with a self-supporting frame, compact size.



Internal or external link.

Choose whether to work with INTERNAL connection between pasteuriser and stirrer or EXTERNAL connection. INNOVA now offers you both options.



Electronic control.

The pasteurisation and batch freezing after set-up proceeds autonomously thanks to electronic control at each stage for a time-saving optimisation.

MOVI MIX

multifunction combined machines



MODEL	MOVI MIX 30	MOVI MIX 30 A+	MOVI MIX 30 A+ PRO
Mix load per cycle	Min 2Kg - Max 6Kg	Min 1,5Kg - Max 6Kg	Min 1,5Kg - Max 6Kg
Production per cycle	Min 2,5Lt - Max 8Lt	Min 2Lt - Max 8 Lt	Min 2Lt - Max 8 Lt
Production per hour	Max 65 Lt/hour	Max 65 Lt/hour	Max 65 Lt/hour
Inverters	2	3	3
Controls	Keyboard with LCD display	Keyboard with LCD display	Touch Screen
Power requirement	400V/50Hz/3ph - 7kw	400V/50Hz/3ph - 7kw	400V/50Hz/3ph - 7kw
Cooling system	Water	Water	Water
LxDxH (cm)	61x60(+25 the tray)x164	61x60(+25 the tray)x164	61x60(+25 the tray)x164
Weight	270Kg	270Kg	270Kg



MODEL	MOVI MIX 60	MOVI MIX 60 A+	MOVI MIX 60 A+ PRO
Mix load per cycle	Min 4Kg - Max 9Kg	Min 2,5Kg - Max 9Kg	Min 2,5Kg - Max 9Kg
Production per cycle	Min 5Lt - Max 12 Lt	Min 3,5Lt - Max 12 Lt	Min 3,5Lt - Max 12 Lt
Production per hour	Max 95 Lt/hour	Max 95 Lt/hour	Max 95 Lt/hour
Inverters	2	3	3
Controls	Keyboard with LCD display	Keyboard with LCD display	Touch Screen
Power requirement	400V/50Hz/3ph - 10kw	400V/50Hz/3ph - 10kw	400V/50Hz/3ph - 10kw
Cooling system	Water	Water	Water
LxDxH (cm)	61x60(+25 the tray)x154	61x60(+25 the tray)x154	61x60(+25 the tray)x154
Weight	310Kg	310Kg	310Kg

OPTIONAL



THE A+ SYSTEM

INNOVA machines equipped with System A+ have an additional inverter mounted on the compressor for AUTOMATIC COOLING MANAGEMENT.

- Electricity savings of up to 25% compared to non-A+ INNOVA machines;
- Water savings of up to 20% compared to INNOVA machines without A+ system;
- Maximum load flexibility;



SINGLE PORTION MAKER

An important accessory that can be applied to the standard door, allowing you to fill single-portion containers by removing the product directly from the gelato machine.



WATER/AIR CONDENSATION

INNOVA gelato machines are equipped with water cooling as standard (except for the MOVI 30 SMART) and optional air cooling.



GUARANTEE

Thanks to the solid construction of its gelato machines, INNOVA offers you the possibility to extend the warranty to a full 5 years. The standard condition is 1 year and you can then choose extensions to 3 or 5 years.

MOVI SWITCH

multifunction combined machines



MODEL	MOVI SWITCH 30	MOVI SWITCH 30 A+	MOVI SWITCH 30 A+ PRO
Mix load per cycle	Min 2Kg - Max 6Kg	Min 1,5Kg - Max 6Kg	Min 1,5Kg - Max 6Kg
Production per cycle	Min 2,5Lt - Max 8Lt	Min 2Lt - Max 8 Lt	Min 2Lt - Max 8 Lt
Production per hour	Max 65 Lt/hour	Max 65 Lt/hour	Max 65 Lt/hour
Inverters	2	3	3
Controls	Keyboard with LCD display	Keyboard with LCD display	Touch Screen
Power requirement	400V/50Hz/3ph - 7kw	400V/50Hz/3ph - 7kw	400V/50Hz/3ph - 7kw
Cooling system	Water	Water	Water
LxDxH (cm)	61x60(+25 the tray)x164	61x60(+25 the tray)x164	61x60(+25 the tray)x164
Weight	270Kg	270Kg	270Kg



MODEL	MOVI SWITCH 60	MOVI SWITCH 60 A+	MOVI SWITCH 60 A+ PRO
Mix load per cycle	Min 4Kg - Max 9Kg	Min 2,5Kg - Max 9Kg	Min 2,5Kg - Max 9Kg
Production per cycle	Min 5Lt - Max 12 Lt	Min 3,5Lt - Max 12 Lt	Min 3,5Lt - Max 12 Lt
Production per hour	Max 95 Lt/hour	Max 95 Lt/hour	Max 95 Lt/hour
Inverters	2	3	3
Controls	Keyboard with LCD display	Keyboard with LCD display	Touch Screen
Power requirement	400V/50Hz/3ph- 10kw	400V/50Hz/3ph - 10kw	400V/50Hz/3ph - 10kw
Cooling system	Water	Water	Water
LxDxH (cm)	61x60(+25 the tray)x164	61x60(+25 the tray)x164	61x60(+25 the tray)x164
Weight	310Kg	310Kg	310Kg

OPTIONAL



3-YEAR OR 5-YEAR MAINTENANCE KIT

With the INNOVA service kit, you receive a box containing the spare parts provided for in the routine maintenance plan for 3 or 5 years. By choosing to purchase you save money compared to the annual purchase of individual parts.



RCS REMOTE CONTROL SYSTEM

Thanks to the connection via wi-fi or ethernet, our technicians are able to identify and resolve faults in the vast majority of cases without the need for on-site intervention.



PRO SYSTEM

INNOVA machines equipped with the PRO SYSTEM are equipped with a touch screen and represent our top of the range. Discover the advantages of PRO machines in the individual model sections.



400/200 V AND 50/60 Hz ELECTRICAL STANDARDS

INNOVA gelato gelato machines are built to be powered by 400V/50Hz/3Ph. We offer the possibility of adapting the machine to 220V and/or 60Hz.

MOVÌ

batch freezers

Innova's latest generation ice cream batch freezers Movì is the latest generation professional electronic horizontal batch freezer: available in three lines, it is a functional, practical and reliable work tool.

The patented blade guarantees absolute hygiene inside the cylinder, perfect freezing of the mixture and total extraction of the ice cream at the end of each work cycle. The A + system and the high-efficiency motors of Movì 60 A + ensure the lowest energy consumption respecting the environment and satisfying the most diverse production needs.

MOVÌ BATCH FREEZERS



MOVÌ BATCH FREEZERS



Robustness.

Sturdy structure, made entirely of AISI 304 stainless steel in large thickness with a self-supporting frame, compact size.



Rapid processing cycle.

In just a few minutes, Movì perfectly freezes the mixture and, thanks to its patented blade and self-expanding scrapers, allows for complete emptying of the cylinder and total absence of waste during extraction.



Gearmotor.

The use of the inverter-equipped combined gearmotor ensures that various speeds can be managed during the stirring phases and also greatly reduces maintenance costs.



Quick Programming.

Movì's intuitive and essential keyboard and display allow the desired consistency parameters to be quickly set and programmed.



Electronic control.

The batch freezing, once set, proceeds independently thanks to the electronic control of each step, which allows time optimisation



Easy cleaning.

Quick and thorough cleaning is a key objective: simply releasing the female engagement blade leaves the stirring cylinder closed for effective cleaning



MOVÌ

batch freezers



MODEL	MOVÌ 30 SMART	MOVÌ 30 A+ SMART	MOVÌ 30 A+ SMART PRO
Mix load per cycle	Min 2Kg - Max 6Kg	Min 1,5Kg - Max 6Kg	Min 1,5Kg - Max 6Kg
Production per cycle	Min 2,5Lt - Max 8Lt	Min 2Lt - Max 8Lt	Min 2Lt - Max 8Lt
Production per hour	Max 55 Lt/hour	Max 55 Lt/hour	Max 55 Lt/hour
Inverters	1	2	2
Controls	Keyboard with LCD display	Keyboard with LCD display	Touch Screen
Power requirement	400V/50Hz/3ph - 5kw	400V/50Hz/3ph - 5kw	400V/50Hz/3ph - 5kw
Cooling system	Air fans	Air fans	Air fans
LxDxH (cm)	58x72(+20 the tray)x83	58x72(+20 the tray)x83	58x72(+20 the tray)x83
Weight	205Kg	205Kg	205Kg



MODEL	MOVÌ 30	MOVÌ 30 A+	MOVÌ 30 A+ PRO
Mix load per cycle	Min 2Kg - Max 6Kg	Min 1,5Kg - Max 6Kg	Min 1,5Kg - Max 6Kg
Production per cycle	Min 2,5Lt - Max 8Lt	Min 2Lt - Max 8Lt	Min 2Lt - Max 8Lt
Production per hour	Max 65 Lt/hour	Max 65 Lt/hour	Max 65 Lt/hour
Inverters	1	2	2
Controls	Keyboard with LCD display	Keyboard with LCD display	Touch Screen
Power requirement	400V/50Hz/3ph - 5kw	400V/50Hz/3ph - 5kw	400V/50Hz/3ph - 5kw
Cooling system	Water	Water	Water
LxDxH (cm)	61x60(+25 the tray)x143	61x60(+25 the tray)x143	61x60(+25 the tray)x143
Weight	225Kg	225Kg	225Kg

OPTIONAL



THE A+ SYSTEM

INNOVA machines equipped with System A+ have an additional inverter mounted on the compressor for AUTOMATIC COOLING MANAGEMENT.

- Electricity savings of up to 25% compared to non-A+ INNOVA machines;
- Water savings of up to 20% compared to INNOVA machines without A+ system;
- Maximum load flexibility;



SINGLE PORTION MAKER

An important accessory that can be applied to the standard door, allowing you to fill single-portion containers by removing the product directly from the gelato machine.



WATER/AIR CONDENSATION

INNOVA gelato machines are equipped with water cooling as standard (except for the MOVÌ 30 SMART) and optional air cooling.



GUARANTEE

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MOVÌ

batch freezers



MODEL	MOVÌ 60	MOVÌ 60 A+	MOVÌ 60 A+ PRO
Mix load per cycle	Min 4Kg - Max 9Kg	Min 2,5Kg - Max 9Kg	Min 2,5Kg - Max 9Kg
Production per cycle	Min 5Lt - Max 12Lt	Min 3,5Lt - Max 12Lt	Min 3,5Lt - Max 12Lt
Production per hour	Max 95 Lt/hour	Max 95 Lt/hour	Max 95 Lt/hour
Inverters	1	2	2
Controls	Keyboard with LCD display	Keyboard with LCD display	Touch Screen
Power requirement	400V/50Hz/3ph - 7kw	400V/50Hz/3ph - 7kw	400V/50Hz/3ph - 7kw
Cooling system	Water	Water	Water
LxDxH (cm)	61x60(+25 the tray)x143	61x60(+25 the tray)x143	61x60(+25 the tray)x143
Weight	265Kg	265Kg	265Kg



MODEL	MOVÌ 100	MOVÌ 100 A+	MOVÌ 100 A+ PRO
Mix load per cycle	Min 6Kg - Max 13Kg	Min 4Kg - Max 13Kg	Min 4Kg - Max 13Kg
Production per cycle	Min 8Lt - Max 17Lt	Min 5Lt - Max 17Lt	Min 5Lt - Max 17Lt
Production per hour	Max 130 Lt/hour	Max 130 Lt/hour	Max 130 Lt/hour
Inverters	1	2	2
Controls	Keyboard with LCD display	Keyboard with LCD display	Touch Screen
Power requirement	400V/50Hz/3ph - 7,5kw	400V/50Hz/3ph - 7,5kw	400V/50Hz/3ph - 7,5kw
Cooling system	Water	Water	Water
LxDxH (cm)	61x80(+25 the tray)x143	61x80(+25 the tray)x143	61x80(+25 the tray)x143
Weight	290Kg	290Kg	290Kg

OPTIONAL



3-YEAR OR 5-YEAR MAINTENANCE KIT

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RCS REMOTE CONTROL SYSTEM

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PRO SYSTEM

INNOVA machines equipped with the PRO SYSTEM are equipped with a touch screen and represent our top of the range. Discover the advantages of PRO machines in the individual model sections.



400/200 V AND 50/60 HZ ELECTRICAL STANDARDS

INNOVA gelato gelato machines are built to be powered by 400V/50Hz/3Ph. We offer the possibility of adapting the machine to 220V and/or 60Hz.

FLÙ

pasteurizers

Flù is the professional pasteurizer conceived to produce artisanal gelato: it combines the ease of use to high performance and state of the art technology. The four rotational speeds of the stirrer, the perfect management of the half load and the electronic control system make it an extremely flexible product.

The easily removable agitator and the simplicity of the tap make cleaning quick and easy, ensuring total hygiene.



Efficient cycle.

With Flù, the pasteurisation cycle becomes extremely fast thanks to the use of high-strength electric heating elements and the four speeds of rotation of the stirrer.



Quick Cleaning.

The closing lid of the pasteurisation tank can be quickly released without the use of tools to allow quick and easy washing and ensure total hygiene of the machine.



Intuitive keyboard.

A simple and intuitive keypad allows quick programming, setting the temperature up to 90° and two separate programs for full and half load.



Comfortable hand shower.

The practical shower positioned inside the pasteurisation tank, which can be activated at the touch of a button, allows Flù to be cleaned quickly and thoroughly.



Electronic control.

Flù's mechanics are managed by an electronic control system that constantly monitors operation: this results in less maintenance and longer machine life.



Automatic washing

The special automatic washing of the dispensing tap, a solution that allows perfect sanitisation even with the presence of mixture in the pasteuriser.

FLÙ

pasteurizers



MODEL	FLU 70	FLU 70 A+	FLU 70 A+ PRO
Mix load per cycle	Min 30Lt - Max 60Lt	Min 30Lt - Max 60Lt	Min 30Lt - Max 60Lt
Inverters	1	2	2
Controls	Keyboard with LCD display	Keyboard with LCD display	Touch Screen
Power requirement	400V/50Hz/3ph - 6kw	400V/50Hz/3ph - 6kw	400V/50Hz/3ph - 6kw
Cooling system	Water	Water	Water
LxDxH (cm)	42x83(+10 tray)x114	42x83(+10 tray)x114	42x83(+10 tray)x114
Weight	185Kg	185Kg	185Kg



MODEL	FLU 120	FLU 120 A+	FLU 120 A+ PRO
Mix load per cycle	Min 60Lt - Max 110Lt	Min 60Lt - Max 110Lt	Min 60Lt - Max 110Lt
Inverters	1	2	2
Controls	Keyboard with LCD display	Keyboard with LCD display	Touch Screen
Power requirement	400V/50Hz/3ph - 13kw	400V/50Hz/3ph - 13kw	400V/50Hz/3ph - 13kw
Cooling system	Water	Water	Water
LxDxH (cm)	75x95(+10 tray)x114	75x95(+10 tray)x114	75x95(+10 tray)x114
Weight	250Kg	250Kg	250Kg

OPTIONAL



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Dove Siamo

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Seguici

